



Recommendations for Revising Chapter 246-215 WAC — Food Service

Summary of Key Points from Presentation to State Board of Health

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The Department of Health recommends the following:

Adopting 2009 FDA Food Code Requirements, including:

- Adding cut leafy greens and tomatoes to the list of potentially hazardous foods.
- Adding provisions for date marking.
A system for food operators to identify the day by which certain potentially hazardous foods must be consumed on the premises, sold, or discarded to protect against the growth of *Listeria monocytogenes*, which can cause a severe illness called listeriosis.
- Changing hot holding temperature from 140°F to 135°F.

Modifying 2009 FDA Food Code Requirements, including:

- Adding provisions for receiving and using wild mushrooms, with limitations on mushroom species and their source (Pacific Northwest states), requiring cooking to 135°F, and retaining documentation about species, source, and harvest data.
- Adding provisions for non-continuous cooking practices, modified to include an allowance for “grill marking” foods to be refrigerated and later cooked to customer’s order.

Not Adopting 2009 FDA Food Code Requirements, including:

- Provision for six-hour time as a public health control. Retain existing state rule provision for foods that begin at either hot or cold temperatures and remain at room temperature for four hours.

Adopting proposals not based on 2009 FDA Food Code Requirements, including:

- Exempting preschools from several existing provisions of the state food code when food is limited to cook-and-serve meals for enrolled children and staff.

Rejecting proposals not based on 2009 FDA Food Code Requirements, including:

- Workgroup recommendations to establish a time limit for water to reach the temperature required in the existing state code. Instead, the department recommends keeping the current language regarding hot water requirements for hand washing sinks and will provide guidance to local health.